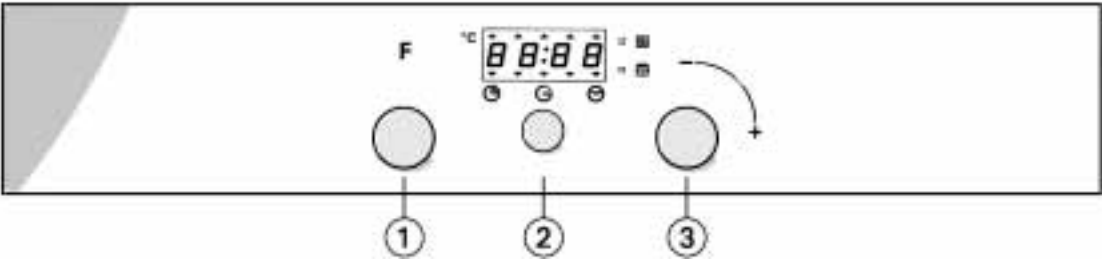


ACCESSORIES
























CONTROL PANEL



















- 1. ON/OFF - Function Selector Knob.
- 2. Confirm and programme selection button
- 3. Pre-set values changing knob (temperature, time, levels)

Oven functions table			
Function	Preset temperature	Adjustable temperature	Description of function
Oven OFF	-	-	-
LAMP	-	-	To switch on the oven light.
MLTF (Heat Maintenance)	35°C - 60°C	-	<ul style="list-style-type: none">To keep the temperature steady inside the oven.35°C: to raise dough for bread and pizza.During MLTF -35°C Rising function the lamp is off, to maintain a uniform temperature in the oven.60°C: to keep food warm once it is cooked.It is advisable to use the first level.
FAN/THERMO-VENTILATED	160°C	50°C - 250°C	<ul style="list-style-type: none">To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.
GRILL	3	-	<ul style="list-style-type: none">Use the grill function to cook sirloin steaks, kebabs, sausages, vegetables au gratin and for making toast.The function allows various settings (1 min. - 5 max.).Preheat the oven for 3/5 min.During cooking the door must remain open.When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray.It is advisable to turn the food during cooking.
TURBOGRILL	3	-	<ul style="list-style-type: none">This function is ideal for cooking large pieces of meat (roast beef, roast joints).The function allows various settings (1 min. - 5 max.).Preheat the oven for 3/5 min.During cooking the door must remain closed.When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray.It is advisable to turn the food while it is cooked.

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	3	2	200	100 - 110
Roast (Veal, Pork, Beef) (kg. 1)		X	3	3	200	100 - 110
Chicken, Rabbit, Duck		X	2	3	190	80 - 90
Turkey (kg. 4-6) + level 3 browning		X	1	3	200	160 - 180
Goose (2 Kg)		X	1	3	200	100 - 130
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	3	1	190	45 - 55
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna		X	3	2	190	40 - 50
VEGETABLES Stuffed peppers and tomatoes		X	2	-	200	50 - 60
Baked potatoes		X	2	3	200	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes		X	1	-	180	40 - 50
Filled pies (with cheese)		X	2	-	180	70 - 80
Tarts		X	2	-	180	40 - 50
Applestrudel		X	1 - 3	-	200	50 - 55
Biscuits		X	1 - 3	-	200	20 - 30
Choux buns		X	1 - 3	-	180	35 - 45
Savoury pies		X	2	-	190	40 - 50
Lasagna		X	2	1	200	45 - 60
Filled fruit pies e.g. Pineapple, Peach		X	2	-	190	40 - 50
Meringues		-	1 - 3	-	120	120 - 150
Vol-au-vents		X	1 - 3	-	190	35 - 45
Soufflés		X	2	-	190	45 - 55

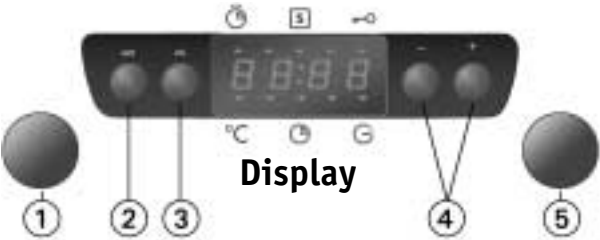
COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Power level	Cooking time (minutes)
Sirloin steak		X	4	5	35 - 45
Cutlets		X	4	5	30 - 40
Sausages		X	3 - 4	5	30 - 40
Pork chops		X	4	5	35 - 45
Fish (cutlets)		X	3 - 4	5	35 - 45
Chicken legs		X	3 - 4	5	40 - 50
Kebabs		X	3 - 4	5	40 - 50
Spare ribs		X	3 - 4	5	35 - 45
Chicken halves		X	3	5	45 - 55
Chicken halves		X	3	5	45 - 55
Whole chicken		X	3	5	60 - 70
Roast (pork, beef)		X	2	5	60 - 70
Duck		X	2	5	70 - 80
Leg of lamb		X	3	5	70 - 80
Roast beef		X	3	5	50 - 60
Baked potatoes		X	3	5	50 - 60
Fish (Gilt-head, Trout)		X	3	5	50 - 60

N.B.: When cooking meat in Fan and Static functions, it is advisable to use the Browning function (level 1 to 3).
Cooking times and temperatures are approximate only.

INSTRUCTIONS FOR USING THE ELECTRONIC TIMER

Electronic timer



- 1 Function selector knob
- 2 Setting button (“set”)
- 3 Confirmation button (“ok”)
- 4 Buttons for changing time (“-” “+”)
- 5 Thermostat knob

Starting the oven

When the oven is connected to the power supply for the first time, or reconnected after a power failure, the display indicates “12:00”.

Selecting and changing the clock time:

1. Press “ok”. The time of day flashes on the display.
2. Press button “-” or “+” to set the hour.
3. Press “ok” and “-” or “+” to set the minutes.
4. Press “ok” to confirm.

To change the time:

Press and hold “ok” for 2 seconds until the time flashes on the display. Repeat the steps described above.

Selecting the cooking function:

1. Turn knob 1 to the chosen function:
2. Turn knob 5 to select the temperature.
3. Press “ok” to confirm; the oven will switch on. The indicator ▼ next to °C switches off when the selected temperature is reached.

To change the temperature:

1. Turn knob 5 and select the desired temperature.

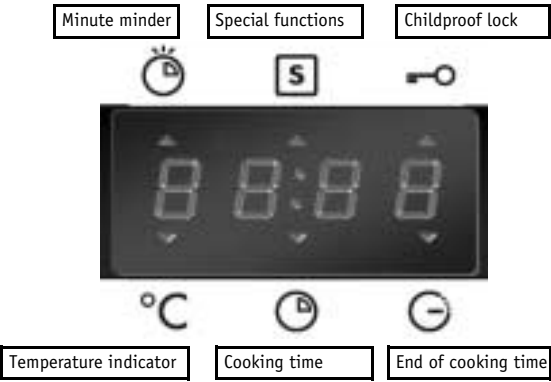
Important notes:

To cancel any selection, turn knob 1 to “0”. Alternatively, press “ok” to switch the oven off, maintaining the previously selected functions.

Selecting the cooking time:

Select the cooking time (available with any function, except for the special functions) to turn the oven on for a specified period of time. At the end of the specified time the oven will switch off automatically. The maximum programmed cooking time is 6 hours.

1. Set the function and the temperature (see chapter: “Selecting the cooking function”) up to point 2 without confirming by pressing “ok”.
2. Press “set” (the indicator ▼ on the display lights up next to the cooking time symbol ⌚) and, within 8 minutes, proceed to select the desired cooking time using buttons “-” or “+”.
3. Confirm the selection by pressing “ok”; the oven switches on and the display shows the residual cooking time.
4. To change the previous temperature setting, turn knob 5. To return to the residual cooking time, wait 5 seconds.



Appearance of End on the display:

Once the set time has elapsed, an acoustic signal is heard and End appears on the display. The oven will switch off automatically.

To change the cooking time, use button “-” or “+”. Return to point 3 chapter “Selecting the cooking time”.

1. Turn knob 1 to “0”.

The time of day appears again on the display.

To increase the cooking time, use button “-” or “+”.

Selecting the end of cooking time

Using this function it is possible to preset the end of cooking time. The maximum programmed cooking time is 23 hours and 59 minutes.

1. Proceed as described in points 1 and 2 chapter “Selecting the cooking time”
2. Press “set” to set the end of cooking time: the indicator ▼ next to the symbol G lights up.
3. Set the end of cooking time using button “-” or “+”.
4. Press “ok” to confirm the end of cooking time.

The oven will turn on automatically at the end of cooking time minus cooking time: the ▼ ▼ indicators on the display above the symbols ⌚ G will light up.

Special functions:

Turn knob 1 to the function S, the indicator ▲ lights up next to the symbol S.

Food warmer

This maintains a constant temperature of 80°C in the oven.

1. Turn knob 5 to the symbol W.
2. Press “ok” to confirm.
3. When the temperature reaches 80°C, the indicator ▼ next to °C turns off, an acoustic signal is heard and an operating time of 5 minutes (preset by the manufacturer) blinks on the display.
4. Place the food in the oven.
5. To change the preset time, use button “+” or “-”.
6. Press “ok” to confirm.
7. Once the set time has elapsed, the oven switches off, an acoustic signal is heard and End appears on the display.

Pizza

This operates at a fixed temperature of 250°C and is ideal for baking pizzas.

1. Turn knob 5 to the symbol P.
2. Press “ok” to confirm.
3. When the temperature reaches 250°C, the indicator ▼ next to °C turns off, an acoustic signal is heard and an operating time of 12 minutes (preset by the manufacturer) blinks on the display.
4. Place the food in the oven.
5. To change the preset time, use button “+” or “-”.
6. Press “ok” to confirm.
7. Once the set time has elapsed, the oven switches off, an acoustic signal is heard and End appears on the display.

Minute minder

The timer can only be set when the oven is not in use and allows a maximum setting of 6 hours.

To set the minute minder:

1. Leave knob 1 on “0”. The display shows the time of the day.
2. Press “set”. The indicator ▲ next to the symbol ⌚ lights up. Use buttons “-” or “+” to set the desired time.
3. Press “ok” to confirm the selection.

Once the set time has elapsed:

An acoustic signal sounds and End flashes on the display.

Press “ok”: The acoustic signal stops. The time of day appears again on the display.

Childproof lock Loc:

1. With knobs 1 and 5 set to “0”, press buttons “ok” and - at the same time for 5 sec. The indicator ▲ next to the symbol 🔒 lights up.
2. The oven functions will not operate while the childproof lock is activated.
3. To deactivate the lock, repeat the sequence described in point 1.

WARNING: if --- appears on the display without blinking, the oven is not necessarily off. Be careful.